



Bio-Botanica, Inc. 75 Commerce Drive, Hauppauge, NY 11788-3902. Tel 800-645-5720 www.bio-botanica.com

Innovative Labs, LLC. 85 Commerce Drive, Hauppauge, NY 11788-3902. Tel 631-434-7514 www.innovativelabsny.com

Nature's Answer Inc. 85 Commerce Drive, Hauppauge, NY 11788-3902. Tel 800-439-2324 www.naturesanswer.com

SPECIFICATION SHEET

Product Name : PE BLACK COHOSH
Product ID : 4042

Expiry Date : 48 Months
Mg/Unit : 1000
Units/Serving : 1

TEST DESC	SPECIFICATIONS	METHOD
Physical		
Appearance	Fine powder	COQCL-000001 / Organoleptic
Ash Content	65.00-75.00 %	COQCL-000012 / Ash
Bulk Density	0.70-1.30 g/mL	COQCL-000013 / Density
Color	Brown to dark brown	COQCL-000001 / Organoleptic
Foreign Organic Matter	<=0.20 %	COQCL-000011 / Foreign Matter
Identification - FT-NIR	0.95-1.00	COQCL-000005 / FT-NIR
Loss on Drying / Moisture	<=5.00 %	COQCL-000100 / LOD
Mesh Size / Particle Size	95.00-100.00 %	COQCL-000021 / Particle Size
Odor	Characteristic, herbal	COQCL-000001 / Organoleptic

Microbiological		
Combined Yeast & Mold	<500 cfu/g	COQCL-000501 / BioLumix
E.coli	Absent in 10 g	COQCL-000501 / BioLumix
Salmonella	Absent in 10 g	COQCL-000501 / BioLumix
Staph. aureus	Absent in 10 g	COQCL-000501 / BioLumix
TAC	<10,000 cfu/g	COQCL-000501 / BioLumix

Other Ingredients:

Dicalcium Phosphate, Black Cohosh Extract, Caramel Color

Packaging and Storage Statement:

Packaged in fiber drums with plastic liners.

Store in a well closed container in a dry place away from excessive heat.

Stability and Expiration Dating:

48 Months



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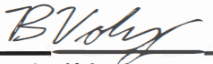
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TEST DESC

SPECIFICATIONS

METHOD

Approved By:


Brendan Volz
Quality and Food Safety Supervisor
(Electronically Signed)

4/24/2026